

# TRADER JOE'S FEARLESS FLYER

## Thanksgiving Guide

aka The Food Pilgrimager

Vol. 15 No.1  
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2021

### Fresh Turkeys, November 12th!

When it comes to turkey, context is everything. Bowl three strikes in a row and it's called a *turkey*. Call your younger sibling a *turkey*, and you're probably not being very nice. On the farm? It's a large, aggressive bird with a red-fleshy snood. But what does *turkey* mean when it's November and you're shopping at Trader Joe's? It means: several fresh options to elevate the center of your Thanksgiving plate! That's the short version. **Turn to page six** to get the full story...

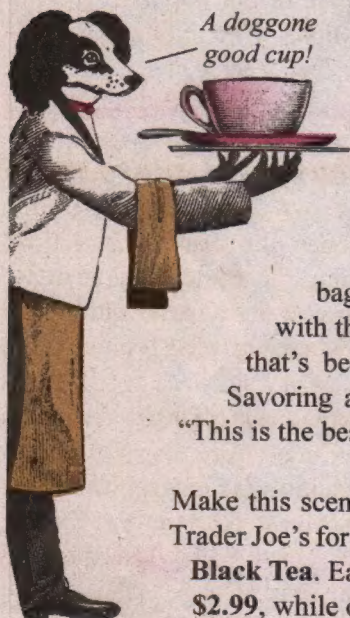
### Maple Espresso Black Tea Blend

It's a crisp, fall morning. You wake up, wondering what you might sip to start your day in an autumn-appropriate way. Strong coffee? Or maybe some nice black tea? Right on cue, the black and red box of **Trader Joe's Maple Espresso Black Tea** on the counter catches your eye.

The blend of dark-roasted coffee with black tea leaves is enriched with roasted chicory and natural flavors, particularly maple. You decide on a **Maple Espresso Black Tea** latté, steeping two bags in a mug that's filled one-third of the way with just off-boiling water, as you lose

yourself in the panorama of falling leaves outside your window. Eight minutes later, a timer gently brings you 'back' to your kitchen, where you remove the bags and fill the rest of your mug with the **Trader Joe's Oat Beverage** that's been warming on your stove. Savoring a sip, you think to yourself, "This is the best choice I've made all day."

Make this scene your reality by heading to **Trader Joe's** for your box of **Maple Espresso Black Tea**. Each package of 20 tea bags is \$2.99, while our limited supply lasts.



### Thanksgiving Fried Rice

Certain foods are destined to be on the Thanksgiving dinner table: turkey, cranberry sauce, stuffing, fried rice... wait, *what?! Ok*, so maybe fried rice has not been traditional, but once folks give our new **Turkey Sausage Stuffing Fried Rice** a try, it's likely fried rice will rank right up there with mashed potatoes and gravy!

This Thanksgiving edition starts with long-grain rice, to which we add onion, celery, and breadcrumbs (evoking stuffing) with holiday herbs, including rosemary, parsley, and thyme. There are familiar Thanksgiving veggies, such as slivered green beans, corn, and carrots—plus fried onion pieces, because: *Thanksgiving!* Last, but not least, there's the turkey sausage. We first tried thigh meat, going after that 'leftover turkey' vibe. Ultimately, we found that the well-seasoned nature of sausage best fit this context. Cook it from frozen in a sauté pan with butter or oil, and after about five minutes, a new Thanksgiving tradition is born!

Speaking of tradition, we've priced this item according to our long-standing tradition of value. Each 16-ounce package of **Trader Joe's Turkey Sausage Stuffing Fried Rice** is \$3.99, a nice price for fried rice!



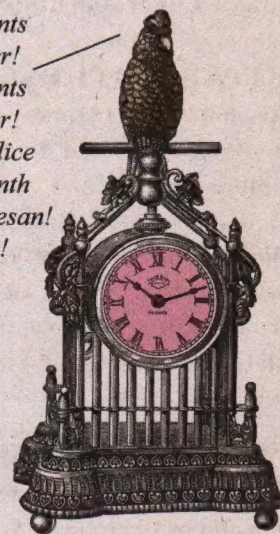
## A Very Special Parmigiano Reggiano Aged 40 Months!

There are many benefits to aging... better knowledge of oneself, accumulated wisdom, and a distinctive nuttiness. That last quality especially applies to aged cheese! And we have a very special aged cheese for the holidays...

We regularly sell shaved, grated, and cut pieces of authentic Parmesan Reggiano, which is typically aged 24 months or more. What makes this particular **Parmigiano** so special is that it's aged **40 months**. *Yes, that's 3 years and 4 months!* And yes, it is distinctively nutty, with a full and fruity aroma, intense notes of melted butter, and a wonderfully crumbly texture that only comes with such age. A Parmesan this good isn't just for grating over pasta (though it is excellent there). It's entirely enjoyable on its own, maybe with a drizzle of honey, or slices of your favorite fall apples. Adding it to your holiday cheeseboard will add a wow factor that's undeniable.

It's made in the Parma-Reggio Emilia region (official P.D.O.), with strict adherence to traditions handed down over nearly one-thousand years—from the production of the milk, through the entire cheese-making process. Just three ingredients are used: the highest quality raw cow's milk, animal rennet, and salt. We suppose you might consider 'knowledge' a fourth ingredient—the knowledge applied to making and inspecting each wheel of **Parmigiano** as it matures over time. Only the best wheels are chosen to go the 40-month distance, and this Trader Joe's cheese certainly makes the cut. Speaking of making the cut, we're making cut pieces (just under a half-a-pound) of **Trader Joe's Parmigiano Reggiano Aged 40 Months** available for \$16.99 per pound. Experience this special cheese while you can. Our limited supply surely won't be around to age much longer in our cheese case!

*Polly wants  
a cracker!  
Polly wants  
a cracker!  
...with a slice  
of 40-Month  
Aged Parmesan!  
Cuckoo!*



## Fresh Cranberry Goat Cheese

**Trader Joe's Cranberry Chevre Fresh Goat Cheese** was our first foray into fruit-enhanced goat cheeses back in 2008, and has since rightfully earned its place in the Trader Joe's Holiday Hall of Fame.

Soft, creamy, tangy goat's milk cheese, hand-rolled in sweet-tart, dried cranberries is a deceptively simple combination that truly wows in execution. Bring it to room temperature to soften and allow the tangy notes of the **Goat Cheese** to really shine, then serve it with TJ's Water Crackers for an instantly festive appetizer. Slice and arrange on a bed of mixed greens & artichoke hearts for an elegant salad. If you have any leftover (and that's a big *if*), spread it on crusty bread and stack with roast turkey and Brussels sprouts for the leftover sandwich of your dreams.

Celebrate the triumphant return of **Trader Joe's Cranberry Chevre** to our cheese case, where you'll find eight-ounce logs for the Hall-of-Fame price of \$3.99, while our supply lasts.



[fig. b] **Cranberry Goat on a Log.**

## Nuts About Rosemary Mix

When it comes to parties, a good bar mix is as important as a good DJ mix. Even if you're not serving alcohol, a handy, salty snack really hits the party-snacking spot. And **Trader Joe's Nuts About Rosemary** really fits the good-bar-mix part!

We created this one in the wake of our popular Step Up To The Bar Snack Mix, intentionally including only nuts among the varied elements. Indeed, each canister contains crunchy roasted almonds, cashews, hazelnuts (aka filberts), and pecans—all blended with a rosemary-sea salt seasoning, and spiked with a skosh of sugar.

Pop open the can when you're watching the game. Pour it in an elegant bowl to pair with your party cheese tray. Or proudly give it away in a gift basket—be sure to keep a can at home for yourself!

We're selling 12-ounce canisters of **Nuts About Rosemary Mix** for \$6.99, each, while they last, through the holiday season.



## Give Thanks for Stuffing Chips!

Turkey tends to take the lion's share of attention on Thanksgiving, which is certainly understandable; for some of us, though, stuffing is the *real* star. For stuffing lovers like us, **Trader Joe's Thanksgiving Stuffing Seasoned Kettle Chips** offer all the herby aromatics and savory flavors of that favorite holiday side dish in a crispy, crunchy (and gluten free, we should add) potato chip! No longer bound by the constraints of the actual dinner on the actual day, you can enjoy the sensations of **Thanksgiving Stuffing** in every bite of these **Chips**. Enjoy them on the go, alongside (or inside!) a turkey sandwich, or dipped into some **Cranberry Sauce** (p. 10) for a delightfully on-theme flavor combo.

While our supply lasts, you can find seven-ounce bags of **Trader Joe's Thanksgiving Stuffing Seasoned Kettle Chips** at your neighborhood Trader Joe's for the outstanding retail of **\$2.29** per bag. Look for them in our snack aisle.

## Chew-Cuterie Doggie Treats

For the truly cultured canine we present **Trader Joe's Chew-Cuterie**—a delicious assortment of charcuterie-inspired dog biscuits that will get tails wagging even amongst the biggest Fido foodies. We think dogs of all sizes will be bow-wow-ed by **Chew-cuterie** biscuits, which are shaped and flavored like charcuterie meat and cheese favorites, including *prosciutto*, *salami*, *Cheddar* and *provolone*. They're made in the U.S.A. and baked only with ingredients that are suitable for your furriest family member. And they provide your pup another way to pawticipate in your holiday celebrations! We're selling each 10.6-ounce package of **Trader Joe's Chew-Cuterie Assorted Flavor Dog Treats** for **\$3.29**, but only during party-platter season.

Where's the Advent  
Calendar for Seals? I  
may not be furry, but I  
can bark.

Heck, I'd even meow  
for some antibiotic-free  
salmon!



## Sparkling Cranberry Ginger "Beer"

Holidays are times for festive drinks, and we have plenty, including some stand-out non-alcoholic options, which are seriously tasty and fun... like **Trader Joe's Sparkling Cranberry Ginger Beer**.

Now, don't be fooled by the name. While similar ginger beverages have historically contained some alcohol as a result of fermenting sugar and ginger with yeast, this **Ginger Beer** is 100% alcohol free. The main ingredients are ginger juice and cranberry concentrate, blended with carbonated water and sugar. The resulting **Beer** is an ebullient burgundy-red brew with lots of tiny bubbles. It delivers a refreshing, tangy, cranberry-forward "zing," complemented by plenty of warming ginger flavor. It's just the kind of thing you'll want to serve over ice with your appetizers, chilled with the meal, or spiked with a splash of vodka. As-is, it's family-friendly, and we're selling 8.45 fluid-ounce cans of **Trader Joe's Sparkling Cranberry Ginger Beer** in four-packs for **\$3.99** each (plus deposit or tax where required).

## Countdown to Advent for Cats & Dogs

If you're the proud parent of a precious pooch or a fantastic feline, you know how fast furry friends can become family. And don't our pets deserve holiday treats just like the rest of us? We think so, doggonit! Our **Advent Calendar for Dogs** and our **Advent Calendar for Cats** fit this need purrrr-fectly! They're exactly what you'd imagine: colorful countdown-'til-Christmas **Calendars**, each with 24 perforated windows. Behind each window is a petite pouch holding a soft, delectable, grain-free treat. The treats come in a few different shapes and are even tailored to your pets particular palates. For Fido, this means 60% antibiotic-free smoked Scottish salmon with 40% sweet potato. For Fluffy, it's 60% antibiotic-free Atlantic salmon with 40% dried seaweed. Yum! We're selling each 5.11-ounce **Trader Joe's Advent Calendar for Cats** or **Advent Calendar for Dogs** for **\$5.99**. It's truly a price worth meowing and barking about, so if you're determined to set the tail(s) in your household a-wagging, pick one up pronto, as supplies are limited.



## Four Cheese Scalloped Potatoes

Back by popular demand, our fresh, heat-and-serve **Scalloped Potatoes** are here to make your holiday preparations that much easier. They're made with layers of thinly sliced, savory potatoes, smothered in a rich cream sauce flavored with garlic, leeks, and a mix of four different cheeses: Parmesan, Asiago, fontina, and provolone. And it only takes a few minutes in the microwave (a little longer in a conventional oven) to get this side dish steamy, melty, and ready to be served alongside roast **Turkey** (pp. 1,6), **Ham** (p. 8), prime rib, or other holiday entrées.

That said, we should also add that **Trader Joe's Four Cheese Scalloped Potatoes** make a quick and easy side dish for non-holiday meals, too. Whether it's for a last-minute weeknight dinner, or if you're just suddenly in the mood for something creamy and comfy that tastes like it was made from scratch, these **Scalloped Potatoes** have you covered—in cheese! It's an all-around "easy does it" kind of dish—easy on the kitchen labor, easy on the taste buds, and at **\$5.99** each for a 17-ounce tray, easy on the wallet, too! While supplies last, you can find it in our refrigerators among our other fresh, prepared foods.

## Gourmet Fried Onion Pieces

A perfect holiday green bean casserole has three essential elements: first, there's the crisp, flavorful green beans. Second, the rich, creamy sauce in which those beautiful beans are smothered. Third, there's the crown of gloriously golden **Trader Joe's Gourmet Fried Onion Pieces**. A customer favorite, they're made for us by a supplier in Holland, where Dutch yellow onions are breaded and fried in vegetable oil until they achieve that perfectly crispy, crunchy, melt-in-your-mouth texture and super savory flavor. While we obviously stand by their utility as a casserole topper, we can also name a myriad of equally tasty applications—trust us, sprinkling a handful over a burger, a hot dog, or a leftover-turkey sandwich is an absolute game-changer. Here's another way we're changing the game: each eight-ounce canister of **Gourmet Fried Onion Pieces** is a mere **\$2.99**. Look for them in our grocery aisle.

*All these delicious sides don't leave mush-room for turkey...*



*I place no cap on my Thanksgiving meal intake!*

## Green Bean Casserole Bites

The Thanksgiving meal is, by nature, an exercise in abundance. Consequently, there's often not enough space at the physical table for all the wonderful dishes we want to include. **Trader Joe's Green Bean Casserole Bites** provides at least one opportunity to off-load the main table, without completely losing the essence of an absolutely essential side-dish.

In short, we've taken that famous **Green Bean Casserole**, and re-imagined it in appetizer form. One of our trusted app suppliers forms bite-sized cups from fillo dough, then fills them with the familiar mixture of green beans, mushrooms, heavy cream, and Cheddar cheese. They sprinkle crispy fried onions on top—a finishing touch that most people would consider the distinctive mark of this holiday classic.

After 7 to 12 minutes in a 400°F conventional oven, the cups are flaky and crisp, ideal for delivering all the creamy deliciousness of the **Casserole** filling. (Pro tip: 7 minutes in your air fryer makes for an even crispier exterior.) Serve them up on an appetizer platter before dinner and you'll not only save space at the main table, you'll also please your family and guests with this totally unique treat!

You'll find **Green Bean Casserole Bites** exclusively in our freezers during the holiday season. Each 4.8-ounce package of 10 is **\$3.99**.

## Cream of Portabella Soup

Is fall the definitive season for mushrooms? We can't say for sure. We can say with some certainty that there's something inherently autumnal about our **Condensed Cream of Portabella Mushroom Soup**. Perhaps it's the deeply savory umami notes and plush, creamy texture that seem to evoke the feeling of being safe and cozy indoors when it's crisp and blustery outside. Perhaps it's the way that every satisfying spoonful seems to warm you from the inside out. Or, perhaps it's the fact that it's used in so many iconic fall recipes... we're looking at you, green bean casserole.

This silky, seasonal **Soup** is here to bring you the comforts of the season. While supplies last, we're selling each 11-ounce box of **Trader Joe's Condensed Cream of Portabella Mushroom Soup** for **\$1.99**—the same price it's been for more than a decade! Look for it in the soup section of our grocery aisle.



## Scallopini Potatoes

No matter what your family or friend group picks as the star attraction of the Thanksgiving meal, well-chosen sides are a key component for a successful holiday feast. While you can certainly make your sides from scratch, another alternative is to peruse our selection of sides, and choose some that suit your taste... then present them in fancy casserole dishes so everyone thinks you made them from scratch! (No need to quote us on this.)

**Trader Joe's Scallopini Potatoes** is one side that's quite suitable for this situation. It's made for us in Italy, with layers of thinly-sliced white potatoes swimming in a super creamy sauce that involves a blend of provolone, Montasio, Grana Padano, and fontal cheeses. While we definitely developed these **Potatoes** with festive, fancy gatherings in mind, their sheer deliciousness also fits a typical any-day-of-the-week supper. Each 18-ounce package is **\$3.99** and found in our frozen case, while the season lasts.

## Cornbread Stuffing with Apples and Cranberries

Our **Cornbread Stuffing Mix** (p. 16) has been a holiday staple in our stores and on customers' tables since 1995. This year, we're selling a delicious new 'fresh' version, found in our refrigerators. Like the boxed version, this **Trader Joe's Cornbread Stuffing** has hearty, cornbread croutons at its foundation. It also contains the requisite aromatics, including celery, onion, parsley, sage, and rosemary. A key difference, here, is the addition of roasted apples and dried cranberries! The tender, sweet apples and pleasantly chewy, tart-sweet cranberries bring a most delicious contrast to the soft cornbread and savory herbs.

In addition to the flavor distinction, this **Cornbread Stuffing** is also distinguished by the fact that it requires no addition of butter or water. You simply remove the outer sleeve, lift one corner of the film, and place the tray on a baking sheet in a 375°F oven for 25 minutes. If it's Turkey Day, and you find your conventional oven is occupied, microwaving is also an option... and quicker!

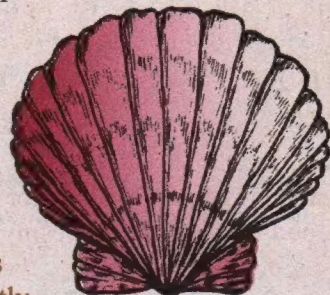
Each package yields about five servings of stuffing and pairs as well with roasted pork or chicken on a Tuesday night as it does with your holiday meal. We're selling each 17-ounce package for **\$5.99**, during the holiday season.

## Mini Marshmallows

With pillowy precision, **Trader Joe's Mini Marshmallows** have arrived just in time for hot-cocoa season. Compared to the s'more-sized 'mallows we sell through the summer, these fluffy puffs are significantly smaller, yet just as delicious. In fact, they're made with exactly the same recipe, which means these miniature clouds of chewy, vanilla-y goodness are also vegan, kosher, gluten free, and gelatin free.

This is happy news, and even better timing for those about to assemble, say, a sumptuous Sweet Potato Casserole... (There's a recipe on the package.)

We're selling **Trader Joe's Mini Marshmallows** in ten-ounce bags for **\$2.99** each. You'll find them in our grocery aisle, while the season lasts.



Sea Scallop



See Potato Scallop

## Creamed Greens

**Trader Joe's Creamed Greens** is a creative twist on the classic steakhouse side, creamed spinach. In our version, shaved Brussels sprouts have become the flavor focal point, with kale filling out the "greens" aspect of the dish. Garlic and onion are added for depth of flavor, and a Parmesan-rich béchamel sauce is what puts the cream into these comforting **Greens**. While steak may not be on the menu this Thanksgiving (though it could be!), this rich and delicious side dish complements a wide variety of center-of-the-plate options, not the least of which is turkey.

**Creamed Greens** come fully cooked in a tray you can heat in a conventional or microwave oven, which may end up being a real meal saver, if your main oven space is limited on the day of the big feast. Each 16-ounce package of **Creamed Greens** is **\$5.99**. You'll find it in our frozen case, while the season lasts.



## Fresh Turkeys, November 12th!

(continued from p.1)

**Trader Joe's Whole Turkeys** are selected from young hens (no Toms), ensuring tender, juicy meat. The hens are raised in large, open-air grow houses in the U.S. and considered "All Natural," since they are vegetarian fed, given no antibiotics or hormones, and minimally processed. All our **Turkeys** are 100% fresh, meaning they are never frozen, and depending on which one you choose, they come with a variety of additional attributes.

For instance, our **All Natural Antibiotic Free Brined Fresh Young Turkeys** (12-16 lbs. or 17-22 lbs.) are soaked in a sweet-savory brine that really amps up the flavor. They may contain giblets, and are **\$1.99** per pound.

Our **All Natural Glatt Kosher Fresh Young Turkeys** have most of the same attributes as our non-kosher birds, but instead of being brined, they are soaked and salted with a kosher-certified method. No giblets included, for **\$2.99** per pound.

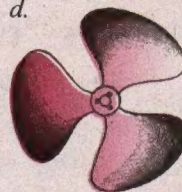
Finally, our **Free Range Organic Young Turkeys** have access to the outdoors and are fed an organic, vegetarian diet. They are not brined, but do contain giblets. These birds are **\$3.49** per pound.

All of these **Whole Fresh Trader Joe's Turkey** options will be in our refrigerators starting *Friday, November 12th*. Grab one while supplies last!

### Props for Trader Joe's Turkeys

[figs. d, e, f]

d.



Brined Fresh Young

e.



Free Range Organic

f.



Glatt Kosher

Draw lines to match Props to Turkeys.

## Brined Bone-In Half Turkey Breast

If you're of the mind that a holiday weekend should involve more rest and less roast, then **Trader Joe's Brined Bone-In Half Turkey Breast** is for you (it's also for you if you just love turkey any day of the week, but we digress). Our supplier takes split-breast, **Bone-In Turkey** and brines it with salt, sugar, black pepper, and garlic-herb butter, then sears and slow cooks the **Breast** *sous vide* to ensure each bite is delightfully moist, juicy, and richly seasoned.

Reheat it for 40 minutes in your oven (versus multiple hours spent basting an entire bird), and you've got a fabulously flavorful, center-of-the-plate option for Thanksgiving, or for any weeknight, "what's-for-dinner?" scenario. If your guest list doesn't demand a whole bird, or you just want some tasty turkey without toiling away in the kitchen, pick up a **Brined Bone-In Half Turkey Breast** from the refrigerated case at your neighborhood Trader Joe's for **\$9.99** per pound.

## Turkey-less Stuffed Roast with Gravy

With turkey as the typical Thanksgiving center of attention, what's a vegan or vegetarian to do? Make sure there's a **Trader Joe's Breaded Turkey-Less Stuffed Roast with Gravy** on hand, that's what!

This is a supremely savory, plant-based **Roast** made mostly from wheat gluten. It's stuffed with a satisfying blend of wild rice, cranberries, celery, and onions, then coated in a breading seasoned with herbs and red pepper flakes. Your job is simple: thaw it in the fridge for 24 hours before cooking, then roast, cut (there's stuffing in every slice!), and serve with gravy (included in the package, also vegan). You—or your plant-preferring pals—will savor every bite, and bask in the glow of another Thanksgiving dinner very well spent.

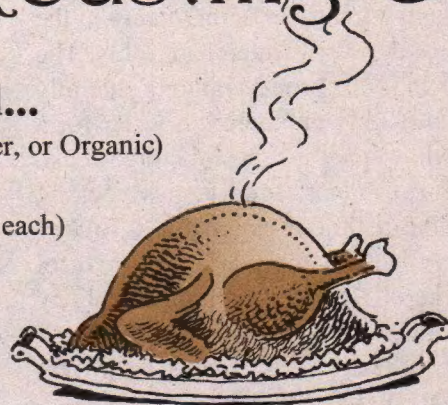
Speaking of well spent, this **Turkey-Less Roast** equals dollars well spent! We're selling each 40-ounce package (2.5 pounds) for **\$12.99**. You'll find it in our freezers, while supplies last.



# Ye Olde Turkey Roasting Guide

## Here's What You Need...

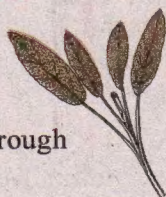
- ☐ TJ's Fresh All Natural Turkey (Brined, Kosher, or Organic)
- ☐ TJ's Unsalted Butter, softened
- ☐ TJ's Fresh Sage, Rosemary & Thyme (1 pkg. each)
- ☐ TJ's Sea Salt & TJ's Black Pepper
- ☐ 2 TJ's Yellow Onions, peeled & halved
- ☐ 2 TJ's Lemons, cut in quarters
- ☐ Kitchen twine



## Step 1: Special Butter

**20 minutes**

Chop half of each package of fresh Sage, Rosemary & Thyme (Parsley is vacationing at Scarborough Faire).



Use a food processor, or by hand; mix herbs, salt, pepper and butter until well blended. Place mixture on plastic wrap and roll into a log. Refrigerate until firm and ready for use.

Bundle the other half of herbs with kitchen twine and set aside for stuffing the cavity (see step two).

## Step 2: Beautify the Bird

**15 minutes**

Unwrap and remove the temporary wire truss. Locate & remove neck & giblets (don't see 'em? don't forget to check the back end)—set aside for potential future use (stuffing, gravy, soup). Place turkey in a roasting pan fitted with a rack.

### Turkey Roasting Chart

*@ 325°F conventional oven temperature*

| *Pounds of Turkey | Hours Un-stuffed   | Hours Stuffed  |
|-------------------|--|--|
| 12 to 14          | 3 to 3 <sup>3</sup> / <sub>4</sub>                             | 3 <sup>1</sup> / <sub>2</sub> to 4                             |
| 14 to 18          | 3 <sup>3</sup> / <sub>4</sub> to 4 <sup>1</sup> / <sub>4</sub> | 4 to 4 <sup>1</sup> / <sub>4</sub>                             |
| 18 to 20          | 4 <sup>1</sup> / <sub>4</sub> to 4 <sup>1</sup> / <sub>2</sub> | 4 <sup>1</sup> / <sub>4</sub> to 4 <sup>3</sup> / <sub>4</sub> |
| 20 to 24          | 4 <sup>1</sup> / <sub>2</sub> to 5                             | 4 <sup>3</sup> / <sub>4</sub> to 5 <sup>1</sup> / <sub>4</sub> |

Per USDA recommended guidelines

Loosen skin by gently sliding your fingers between the skin & breast and working them down to the thigh (note: gentleness is key to avoid tearing the skin). Cut 3/4 of herb butter log into disks. Rub 1 disk on outer skin (to encourage crispness), and carefully push and mush the remainder under the skin. Stuff the cavity with onions, lemons and the bundle of herbs. Melt remaining herb butter for basting.

## Step 3: Trussin' Time

**Time: 5 minutes**

Preheat your oven to 400°F. Then, truss the bird according to your tradition.

You can keep it loose: tucking the wings snugly under the bird and tying the legs together. Make sure the skin flap gets tucked up between them. Or, you can construct a serious harness for the bird. It's up to you... just bring the twine and attitude!



## Step 4: Ready to Roast

**Time: 3 to 5 hours**

Place the bird in the oven, roast 30 minutes. After 30 minutes, turn heat down to 325°F. After about 1 hour, baste every 30 minutes with the reserved melted herb butter. At 2 hours (or when bird reaches desired brownness) tent with foil to slow browning. Continue checking the temperature in the thickest part of bird (thigh), taking care not to let your thermometer touch bone. Cooking time depends on bird's size, your oven's temperament, and other variables (see chart above). It's done when your thermometer registers 165°F and the juices run clear from the bird. Finally, let the bird rest for 20 to 30 minutes prior to carving.





## Turkey Stock

Pop quiz... what's the difference between broth and stock? The unsatisfying answer is that many in the culinary world use the words interchangeably. The Trader Joe's answer is that broth is lighter, generally the result of meat/poultry simmered in water for a period of time; while stock is rich and more robust, the product of meat, bones, and veggies cooking for a longer period of time. **Trader Joe's Turkey Stock** is an excellent example of this flavorful definition, and it will enhance all your holiday recipes calling for either "stock or broth." Stuffing? Mashed potatoes? Gravy? Bird basting? Leftovers Turkey Soup? Our **Turkey Stock** has you covered. We also have you covered on value, our stock in trade. We're selling each 32 fluid-ounce carton for **\$2.29**. You'll find it in our grocery aisle among our boxed soups.

## Everything but the Leftovers

We're not talking meatloaf Monday or taco Tuesday leftovers here, folks. We're talking Thanksgiving dinner leftovers! The best leftovers, hands down. **Trader Joe's Everything but the Leftovers Seasoning Blend** delivers the flavors of a Thanksgiving Day feast, with a mere sprinkle, shake, or spoonful. Inside each glass shaker-top jar is a specifically sorted selection of herbs and spices, including dehydrated onion, sea salt, black pepper, turmeric powder, dried celery seed, ground sage, rosemary powder, dried thyme, and dried parsley. Two different yeasts (baker's and torula) add the oomph of umami, kicking up all the flavors to just the right level of yum. Sprinkle it on eggs, roasted veggies, popcorn, or even meat. You can even use it in your holiday meals: add it to your Thanksgiving gravy to up the holiday vibe, or use it in your stuffing in place of other seasoning blends.

It's only around for a short season, so shake a leg and grab some while you can. We're selling each 2.6-ounce jar for **\$2.29**. It's in our spice section.

## Crate Free Spiral Sliced Uncured Hams

With each passing November, the debate rages on—we're referring not to politics, but to the annual argument over turkey or ham as the reigning center-of-the-plate star on the Thanksgiving table. **Trader Joe's Spiral Sliced Uncured Hams** have a lot going for them in the plus column: Our hams are 100% antibiotic-free, and come only from vegetarian-fed pigs that have never received hormones and are never restrained in gestation or farrowing crates. What's more, they have no added nitrates or nitrites—except what's naturally present in celery and sea salt. Each of our hams is conveniently spiral-sliced, which allows the meat to stay connected to the bone until it's gently removed with the twist of a fork (hello, faster buffet lines!). And lastly, each ham comes fully cooked, requiring only a gentle warming at 275°F for 12 to 15 minutes per pound. This translates to just over one hour for our quarter hams (4 to 4.5 pounds each) and around two hours for our half hams (8 to 9 pounds each)—leaving you with more time to prep side dishes, or to get in a quick nap in before the festivities begin.

When it comes to the turkey or ham debate, we say there's always room at the table for both—and our price of **\$4.99** per pound likely leaves room in your budget to make it so. Find them in our refrigerated cases November through December, for as long as our supply lasts.

## Who You Calling Turkey, Gravy?

**Trader Joe's** shelf-stable **Turkey Flavored Gravy** is a star-supporter of any meal (holiday or otherwise), boasting plenty of natural turkey flavor buoyed by savory garlic and onion powders, and warm spices. It's ready to pour with abandon over roast turkey, mashed potatoes, and Brussels sprouts on Turkey Day, or over a comforting casserole of baked chicken & rice on a busy weeknight. (Stock up for this purpose and future—you will be oh so grateful.) If you feel the need to fancify things a bit, you can always sauté TJ's Mirepoix with turkey drippings and fold it into the **Gravy** for a from-scratch vibe, fast. You'll find 17.6-ounce containers of **Turkey Flavored Gravy** in our grocery aisle for **\$1.49** each, until our limited supply runs out.

*A spoonful, a sprinkle, a shake...  
Alliterative words do miracles make.  
Oomph and umami and spices and herbs,  
Everything now is ready to serve!*



Ancient Greek  
Thanksgiving Poetry



## Salted or Unsalted Butter Quarters

**Trader Joe's Butter Quarters** are high-quality, great-tasting sticks of butter that are useful for all sorts of daily cooking occasions—whether it's Thanksgiving Day, or the 29th of June.

Each one-pound package contains four, four-ounce quarters made from Grade AA, pasteurized cream that comes from cows never given rBST hormones. That cream is well-churned, ensuring delicious butter with full, rich flavor. It's reliably fresh, sweet, and creamy—every time!

We're selling each 16-ounce package of **Trader Joe's Salted or Unsalted Butter Quarters** for \$2.99. You'll find them in our refrigerators, every day.

## Organic French Baguette

It's often said that the best baguettes in the world are made in France. But since France is so far away, your best bet is to visit your neighborhood Trader Joe's, where we also offer some of the best baguettes money can buy—and with much shorter travel time!

**Trader Joe's Organic French Baguettes** are made for us by a bakery in Quebec, Canada (that's very French, no?!) with a traditional French recipe, including organic flour, water, sea salt, and yeast. After baking, they're quickly and carefully frozen, then shipped to our stores, where our Crew expertly thaws them just in time for you to pick one up from our bakery shelves.

While these **Organic Baguettes** are wonderful right off the racks—especially sliced and spread with **Salted Butter**—we recommend you reheat the slender loaf directly on your conventional oven rack at 400°F for 4-7 minutes. Once the crust is crisp and the insides are warmed, you can cut hearty slices to serve with the Thanksgiving meal. Or slice it thinner to serve with cheese and charcuterie as a hearty appetizer. After the holiday, pick up a fresh loaf for constructing your leftover turkey sandwiches! We're selling each 11.5-ounce **Organic French Baguette** for \$1.99, every day.



Trader Joe's rolls out values—  
every day, in every aisle.

## Sweet Pull Apart Aloha Rolls

Light, fluffy, and perfect for sopping up all the leftover gravy goodness on your Thanksgiving plate, we love **Trader Joe's Sweet Pull Apart Aloha Rolls** because they're both tasty and time-saving. They come loosely attached to one another in a convenient, three-by-four-roll rectangle, which can be pulled apart (hence the name) and eaten as-is, or given a quick warm-up in the oven just before serving. Their sweet, simple flavor profile and soft, easy-going texture pair brilliantly with a touch of **Cranberry Sauce** (p. 10) or a drag through a puddle of savory **Turkey Flavored Gravy** (p. 8). And aside from their usefulness at the holiday dinner, proper, they also make a great base for sandwiches. Leftover turkey sliders anyone?

We're selling each 12-ounce bag of 12 **Sweet Pull Apart Aloha Rolls** for \$2.99, every day. Look for them on our bread racks.

## All Butter Puff Pastry

Intimidated by celebratory recipe ideas involving puff pastry? We're here to help. Truly, the very existence of **Trader Joe's All Butter Puff Pastry** (*Pâte Feuilletée*) makes it possible for you to craft a virtually limitless variety of savory hors d'oeuvres and sweet desserts with ease—and in a fraction of the time it would take if you had to make the pastry from scratch. Our supplier combines unsalted butter with unbleached wheat-flour dough, then folds and turns and folds and turns (again, and again, and again...) to create literally dozens of layers of butter and dough in each sheet. The finished sheets are then gently folded and frozen, so you can easily defrost, cut, and bake them as needed to top a pot pie, or create pastry squares for a sweet or savory filling (recipe on the box). Or... you can muster your kitchen courage to tackle one of those intimidating recipes you've been avoiding!

With **Trader Joe's All Butter Puff Pastry** at the ready, you're gonna rock it. We're selling each 18.3-ounce box of two **All Butter Puff Pastry** sheets for \$3.99. You'll find it in our freezer case over the holiday season, ready to support all your unique holiday baking desires!



## Organic Cranberries

We offer fresh **Organic Cranberries** during the holiday season. Starting in spring, our **Organic Cranberries** are grown on trailing vines in cranberry bogs (that's grower-speak for marshes & wetlands). They're cultivated in colder regions, including Wisconsin and Quebec, where sandy soil allows roots to go deep, even though the cold weather inevitably comes early. While this makes for a shorter growing season, it naturally permits fewer insects—eliminating the need for insecticides. And though the crops are smaller, the cranberries are more robust... and organic!

Our **Organic Cranberries** are harvested in the fall and shipped to your neighborhood Trader Joe's, where you can buy each eight-ounce bag for **\$2.49**. There are so many uses, you'll want to grab more than one bag to simmer into a super sauce, bake into breads and muffins, deck out your Thanksgiving tablescape, garnish glasses of chilled sparkling wine...

## Jarred Cranberry Sauce

On the day of the big feast, do you enjoy tango-ing with the **Turkey** (p. 16), or boogie-ing down with **Brussels Sprouts** (p. 11)? When it comes to Thanksgiving meal prep, it's perfectly acceptable to focus on those dishes you truly love to assemble, and let someone else handle the rest. That someone else would be Trader Joe's, and the "rest" would be **Cranberry Sauce** (while we're at it, **Turkey Gravy** (p. 8) and **Puff Pastry** (p. 9) are also contenders in this category).

Our **Cranberry Sauce** comes from true craftspeople who've been perfecting their sauces for well over a century, and this time-honored combination of cranberries, sugar, water, and pectin is right in their wheelhouse. They slow-cook the ingredients in small batches to create a sweet-tart, spoonable sauce that provides a pleasant counterpoint to the savory turkey and vegetable dishes of the traditional Thanksgiving meal. No need to stop there, though—swirl it into yogurt or oatmeal, add it to a vinaigrette, or serve alongside meatballs for a festively filling snack. Take at least one meal prep task off your plate and put a spoonful of **Trader Joe's Cranberry Sauce** on it instead: we're offering 12-ounce jars on our grocery shelves for **\$1.99** each, through the season.



## Fresh Cranberry Sauce or Cranberry Orange Relish

Do you like the flavor and texture of fresh cranberry sauce, but not interested in the work? Our fresh **Cranberry Sauce** and **Cranberry Orange Relish** have returned to our refrigerated cases each year for more than two decades, and the only work you need to do is to open the lid.

*We disappear fast...*



**Trader Joe's Fresh Cranberry Sauce** is a deep red sauce made with whole cranberries, stirred and brought to a boil with water and sugar just until they pop. It's uncomplicated, and incomparably delicious.

*So, relish every bite!*

Our **Fresh Cranberry Orange Relish** introduces Valencia oranges into the mix. The fresh fruit is chopped and some sugar is added... that's it. The **Relish** is uncooked, so each bite delivers the terrific texture and vibrant, sweet-tart flavors of the fruit. These holiday stalwarts deliver on the value, too. We're selling 16-ounce tubs of each for **\$3.79**, while the season lasts. Find both in our refrigerators.



## Cranberry Orange Bars

Some partnerships can only be described as a match made in heaven—case in point, **Trader Joe's Cranberry Orange Bars**. A festive nod to our classic **Lemon Bars**, these eye-catching **Bars** combine tangy cranberry curd with a sweetened, orange-peel filling, nestled atop an all-butter shortbread crust to create a delightful treat worthy of closing out the Thanksgiving meal. While the juxtaposition of creamy curd and crumbly crust makes an impression on its own, a dollop of crème fraîche or vanilla ice cream will take things over the top in the best way. And because you have enough to worry about when it comes to Thanksgiving meal prep, serving is a cinch: just remove the packaging and arrange these kosher-certified **Bars** on your preferred platter, then thaw four hours in the fridge or an hour on your countertop.

We're offering each 10.5-ounce package of 12 patisserie-worthy **Cranberry Orange Bars** for the dreamy price of **\$4.99**. This pretty much makes Trader Joe's your partner in value!



## The Long & Short of TJ's Cut Vegetables

When you're tasked with tackling a mile-long meal prep list, cooking shortcuts like **Trader Joe's Cut Vegetables** are key—it's like having your own personal sous chef, without the price tag. And while we offer all manner of pre-cut veggies in our refrigerated case throughout the year, during the holiday season we up the ante with generously-sized, two-pound bags of peeled and **Cut Butternut Squash** or trimmed **Brussels Sprouts**, both big enough to feed a crowd, and ready to roast (or mash, or bake) to your heart's content.

Bake the **Butternut** with melted butter, paprika, and sea salt for an easy side dish, or purée it and blend with tahini for a fall-inspired hummus. Toss the **Brussels Sprouts** with olive oil, salt & pepper, and a bit of maple syrup, then roast until the sprouts are fork-tender and caramelized for a simple, yet stunning side dish. However you use them, you'll be happy knowing you saved yourself some time and some cash in the process: we're offering two-pound bags of **Cut Butternut Squash** for \$3.99, and two-pound bags of **Brussels Sprouts** for \$3.99, through the holiday season.

## Harvest Apple Salad Kit

Whether you're looking for a salad to serve for dinner on a random Thursday or a salad to impress on your Thanksgiving table, **Trader Joe's Harvest Apple Salad** is your ticket. It's a complete **Kit**, which means you only need a big ol' bowl to move it from fridge to table (we have seen folks mixing these in the bag, but that gets a bit messy for the dinner table). The base is a spring mix assortment of various shades and textures. The exact selection of greens varies by day, depending on what's freshly harvested as the **Kits** are being packed. Inside the bag, in separate pouches, we've included shreds of **Unexpected Cheddar** cheese, apple cinnamon chips, and pecans, so every bite will include a satisfying array of flavors and textures. Bringing it all together is a pouch of delicious apple vinaigrette dressing.

We're selling each 9.2-ounce **Harvest Apple Salad Kit** for \$3.99, throughout the fall season. Find it in our refrigerated produce case, alongside the other salad kits.

## #Holiday #Vegetable #Hash

Looking for something to make Meatless Monday more exciting? How about a colorful side dish for pork, chicken, or fish? Or perhaps a pre-seasoned blend of veggies to add to your holiday stuffing? **Trader Joe's Holiday Vegetable Hash** is all of these things, in one unassuming container. Each tub is filled with small dices of butternut squash, sweet potatoes, red onions, and celery, accompanied by a flavorful and fragrant herb trio of parsley, sage, and rosemary. The small-dice cooks quickly, whether on the stovetop as a sauté, or roasted in your oven. Once it's cooked, it holds its own as a satisfying side, or blends beautifully with your stuffing to add flavor, color, and texture. You might even try it as a base for poached eggs for a twist on a diner classic—delish!

We're selling each 18-ounce tub for \$4.99. You'll find it in our refrigerated produce case throughout the season.

## Bag of Organic Gold (Potatoes)

Lighter and creamier in consistency than their Russet cousins, our **Organic Gold Potatoes** make an excellent choice for mashing, roasting, and slicing thin for gratins all year round. They're especially well-suited for big holiday meals. In addition to the aesthetic quality of their pale, golden-hued flesh, their skin takes on a softer texture when cooked, making it easier to manage when making rustic skin-on mashed potatoes. **Gold Potatoes** also crisp up wonderfully when quartered and roasted with a bit of olive oil and minced garlic, and they make a great addition to soups, stews, or curries. Would it be redundant of us to say these **Potatoes** are good as **Gold**?

You might expect to pay a pretty penny for these **Organic**, sunny-skinned spuds. While that may be true at other stores, at **Trader Joe's**, each three-pound bag of **Organic Gold Potatoes** sells for the remarkable retail of \$3.49, every day of the week.

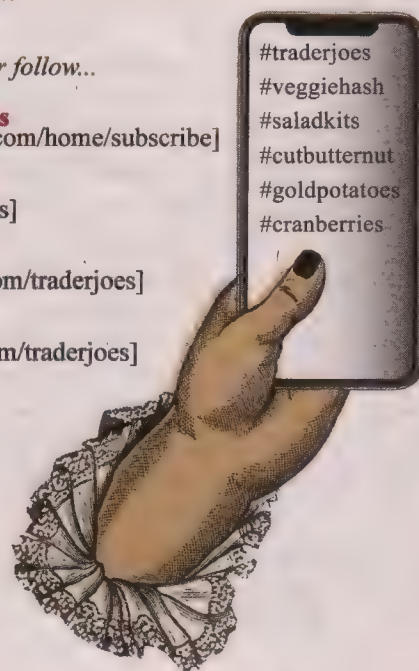
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## Turkey Cookie Decorating Kit

Our **Turkey Cookie Decorating Kit** was a fan favorite from first flight, way back in 2015. After all, what's better than a tasty, turkey-shaped gingerbread cookie you decorate yourself? Well, as it turns out, the answer to that is *four* turkey-shaped gingerbread cookies you decorate yourself! That's right; we're offering a flock of four, turkey-shaped gingerbread cookies (each one about 4 1/4 inches tall) in **Trader Joe's Turkey Trot Cookie Decorating Kit**. Complete with two tubes of conveniently pre-made orange and black icing, brightly colored candy beads, and fall leaf-shaped sprinkles, this **Kit** provides incredible, edible entertainment while the real bird (or **Turkey-less** alternative, (p. 6) roasts away in the oven. You can use the finished cookies in place of name cards at the Thanksgiving table, or display them trotting along as part of a tablescape of fall foliage. Or simply decorate them for the purpose of eating straightaway!

Here's another thing that makes this flock so fantastic: the whole 20.8-ounce **Kit** and caboodle will cost you **\$5.99**. That's a lot of fun for a little price... only for a limited time. You'll find them with our other cookies.

## Must Try Pie Crusts

In both a literal and figurative sense, a pie's crust is its foundation. Literally, it supplies the necessary support for the pie's physical structure. Figuratively, it provides the buttery baseline of flavor and texture with which you'll contrast the sweeter contents of the pie filling. That's a lot of pressure to place on pastry, especially if you're out of time (or practice) to make it from scratch.

Luckily, **Trader Joe's Pie Crusts** are here to help. All it takes to give your next pie a fine, flavorful, flaky foundation is to take a rolled, frozen **Crust** from the box (or two, if you're going with a double crust), let it thaw overnight in the fridge, then roll it out (as needed) to fit it snugly into your tin or dish. Our **Crusts** come a little larger than most other store-bought options out there, meaning you have a little more leeway for working with bigger tins—plus, you can trim the excess for use in decoration, if you'd like. Once baked, they're buttery, light, and crisp, with a delicately sweet and faintly salty flavor, making them great options for both sweet and savory baked treats.

Each 22-ounce box of **Trader Joe's Pie Crusts** contains two pre-made **Crusts**, and sells for **\$3.99**, every day. They're in our freezers.

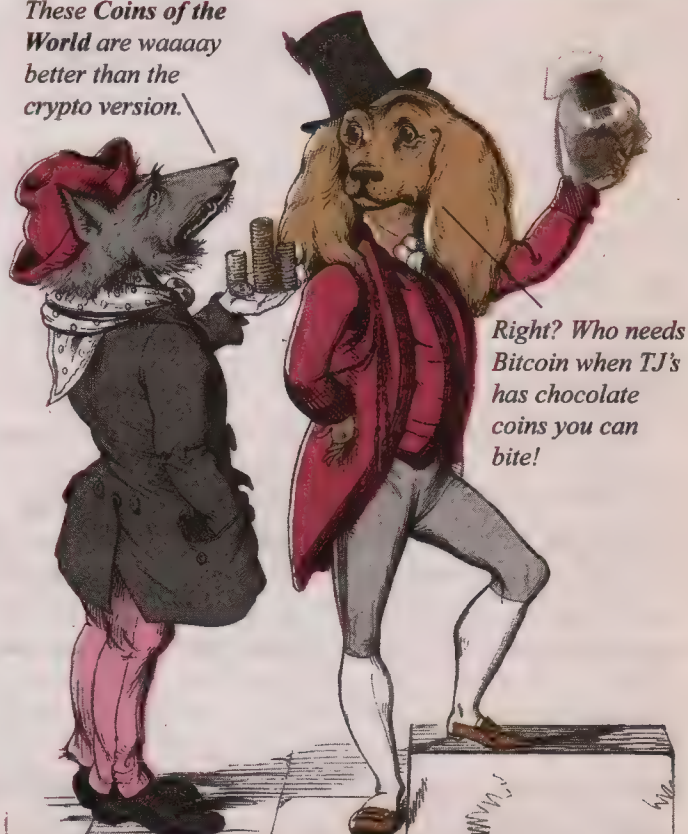
## Ethiopian Small Lot Coffee

To match the merits of a great Thanksgiving meal, you need a dessert coffee that elicits analogous levels of wonder and gratitude. **Trader Joe's Bale Mountain Ethiopia Small Lot Coffee** is exactly the kind of coffee we mean...

These beans are heirloom varietals, hand-picked from coffee plants growing wild in the forests bordering the Bale Mountains in south-central Ethiopia. (Incidentally, these highland forests are where Arabica coffee is believed to have originated.) The small-scale farmers sun-dry the coffee cherries on bamboo racks, allowing more complex, sweet-fruit and berry flavors to develop. A medium roast turns these "Bale longberries" (the Ethiopian grading term for the largest beans) into a rich cup of wild and fruity notes, sprinkled with bright, tropical-fruit acidity, and notes of strawberries, cinnamon, and cocoa nibs.

Does **Bale Mountain Small Lot Ethiopian Coffee** sound worthy to follow a well-roasted turkey and all the trimmings? We think so. And it's at the worthy price of **\$9.99** for each 12-ounce package of whole bean coffee.

*These Coins of the World are waaaay better than the crypto version.*



*Right? Who needs Bitcoin when TJ's has chocolate coins you can bite!*



## Thanksgiving Pie Chocolate Truffles

With **Trader Joe's Thanksgiving Pie Chocolate Truffles**, you can have your truffles and eat your pie, too! This Belgian-made candy collection consists of chocolate confections shaped like little pie slices and filled with traditional-pie-style fillings. There are four flavors—two of each kind in the package—designed to remind you of your holiday favorites: **Apple Pie** (caramel apple cinnamon filling with milk & white chocolate shell); **Pumpkin Pie** (cranberry ginger cinnamon filling with milk & dark chocolate shell); **Pecan Caramel Pie** (salted caramel pecan filling with milk & dark chocolate shell); and **Silk Mousse Pie** (chocolate and vanilla crème filling with milk & white chocolate shell). Additionally, the top of each slice has been decorated by hand, with biscuit crumbs, milk chocolate pieces, caramelized pecan nuts, and brownie cookie crumbs, respectively.

These **Pie Truffles** are charming on a dessert tray, or as a marvelously meta decoration for a full-sized pie slice. Can you imagine, for instance, a slice of Trader Joe's Nantucket Style Cranberry Pie topped with the cranberry ginger cinnamon flavored **Truffle**? Or how about a slice of homemade apple pie with the caramel apple cinnamon one on top?

And our price means this candy is not mere pie-in-the-sky. Instead, **Trader Joe's Thanksgiving Pie Chocolate Truffles** can be pie-in-a-truffle-in-your-mouth when you buy a 4.4-ounce box of eight pieces for **\$4.49**. Get some while they're still on our shelves!

## Coins of the World

True to their international moniker, each golden-mesh bag filled with **Coins of the World** contains replica money from all over. And these shiny Euros, Francs, Pounds, and U.S. coins aren't just make-believe money—they're actually coin-shaped chocolate candies wrapped in gold, silver, and copper-colored foil. While this "cash" may be counterfeit, the chocolate is authentic, made with real cocoa butter and vanilla. The kosher-certified contents of each gilded bag make for excellent gelt, handed out each night of Hanukkah. Such multi-denominational **Coins** also shine when stuffed in stockings on Christmas Eve.

Whether you're looking for a fun, delicious gift, or you just like the sweet sound of "money" in your pocket, **Trader Joe's Coins of the World** are a fun and festive addition to any holiday season. At **\$1.99** for a four-ounce bag, they're also a great value—even old Ebenezer Scrooge would approve. But much like the real deal, these coins are sure to go fast, so head to your neighborhood TJ's to stock up while you still can.

## Chocolate Advent Calendars

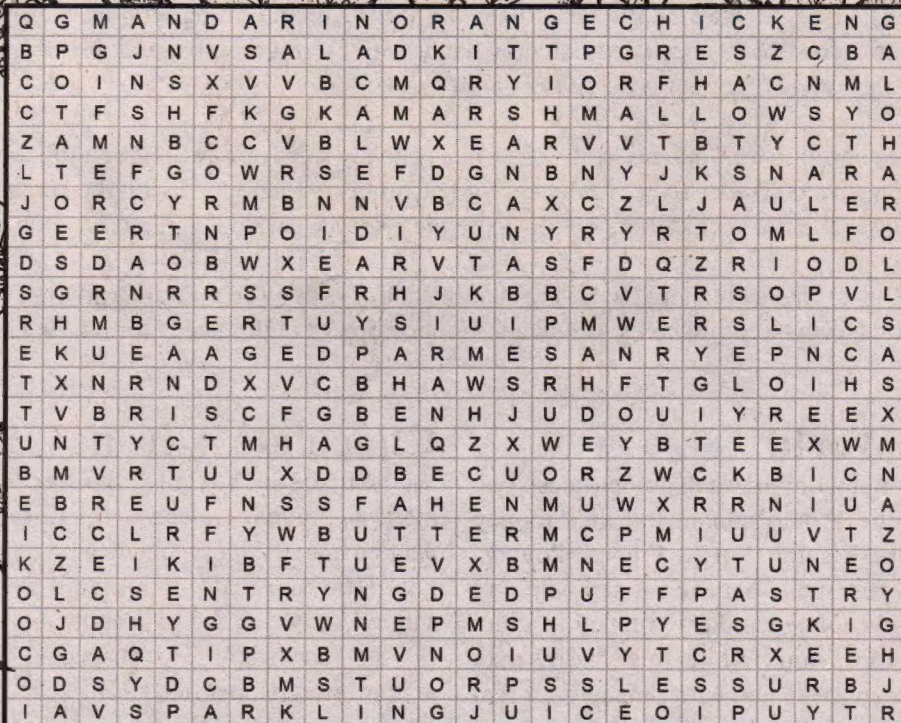
We've made an **Advent Calendar for Dogs** (p. 3). We've made an **Advent Calendar for Cats** (p. 3). And of course, dear customers, we've made an **Advent Calendar** just for you. (Did you really think we'd forget you?). But while salmon, seaweed, and sweet potatoes might pique the palate of your furry friends, we suspected you'd need something a little sweeter behind your paper windows. Something like... Chocolate! We've sold these **Chocolate Advent Calendars** since at least the 1990's. Each year, you'll find a number of new whimsical, wintry designs (designed by our very own, very talented package designers, by the way), and each one offers 24 ready-to-be-opened windows that house 24 ready-to-be-eaten chocolates. And this isn't throwaway chocolate here, folks! The seasonally-shaped milk chocolates in our **Chocolate Advent Calendars** are made with a generous amount of melt-in-your-mouth cocoa butter. Very best of all, each chocolatey **Calendar** can be yours for **99¢**. Sweet celebration for under a buck?! Only at Trader Joe's—while we can keep them in stock, of course.

## Pumpkin Cobbler with Buttery Pecan Crumble

Pumpkin isn't just for pie—and this **Pumpkin Cobbler** proves it! This delectable dessert consists of a pumpkin filling (pumpkin is the first ingredient in the recipe), laced with warm fall spices—cinnamon, nutmeg, ginger, clove—and topped with a crumbly streusel that includes butter and plenty of crushed pecans.

It's really no mystery how to enjoy it... warm it gently and top with ice cream or whipped cream. Or forgo the warming and just dig in! We do recommend exchanging your pie-appropriate fork with a more cobbler-worthy spoon. And here's the value-worthy price for this **Trader Joe's Pumpkin Cobbler With Buttery Pecan Crumble**: **\$4.99** for each 16-ounce package. Find it on our bakery tables (near the pies), but only over the holidays.





## Thanksgiving

### TJ's Products Word Search

Coins  
Calendar  
Marshmallows  
Cranberry Relish  
Gravy  
Aged Parmesan  
Uncured Ham  
Scallopini  
Vegetable Hash  
Potatoes

Brussels Sprouts  
Butter  
Salad Kit  
Organic Turkey  
Puff Pastry  
Turkeyless Roast  
Aloha Rolls  
Chew Cuterie  
Sparkling Juice  
Cornbread Stuffing

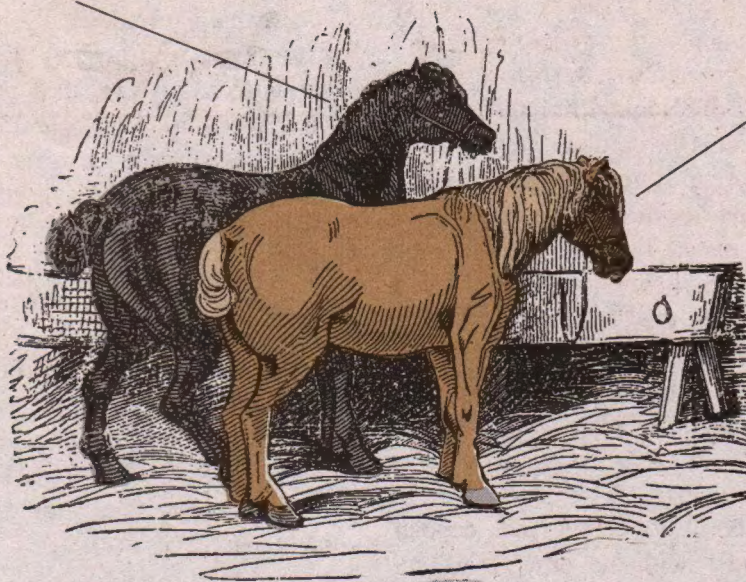


**TRADER  
JOE'S**

Look while  
you cook!  
(And color  
stuff in.)



Hay, do you ever get tired of shopping at Trader Joe's?



Neigh.

Rhetorical questions horses ask.

## Shopping List

### BAKERY

- ☐ Organic French Baguette (9)
- ☐ Pumpkin Cobbler w/Pecan Crumble (13)
- ☐ Sweet Pull Apart Aloha Rolls (9)

### BEVERAGES

- ☐ Bale Mountain Ethiopian Coffee (12)
- ☐ Maple Espresso Black Tea (1)
- ☐ Sparkling Cranberry Flavored Juice (16)
- ☐ Sparkling Cranberry Ginger Beer (3)

### CHEESE

- ☐ Cranberry Chevre Fresh Goat Cheese (2)
- ☐ Parmigiano Reggiano Aged 40 Mos. (2)

### FROZEN

- ☐ All Butter Puff Pastry (9)
- ☐ Cranberry Orange Bars (10)
- ☐ Creamed Greens (5)
- ☐ Green Bean Casserole Bites (4)
- ☐ Pie Crusts (12)
- ☐ Scallopini Potatoes (5)
- ☐ Turkey-less Stuffed Roast (6)
- ☐ Turkey Sausage Stuffing Fried Rice (1)

### GROCERY

- ☐ Cornbread Stuffing Mix (16)
- ☐ Cranberry Sauce (10)
- ☐ Cream of Portabella Mushroom Soup (4)
- ☐ Everything but the Leftovers (8)
- ☐ Gluten Free Stuffing Mix (16)
- ☐ Gourmet Fried Onion Pieces (4)
- ☐ Mini Marshmallows (5)
- ☐ Turkey Flavored Gravy (8)
- ☐ Turkey Stock (8)

### HOUSE & HOME

- ☐ Advent Calendar for Cats (3)
- ☐ Advent Calendar for Dogs (3)
- ☐ Chew-Cuterie Dog Treats (3)

### PRODUCE & FLOWERS

- ☐ Assorted Bouquets & Cut Flowers (16)
- ☐ Brussels Sprouts (11)
- ☐ Cut Butternut Squash (11)
- ☐ Harvest Apple Salad Kit (11)
- ☐ Holiday Vegetable Hash (11)
- ☐ Organic Cranberries (10)
- ☐ Organic Gold Potatoes (11)

### REFRIGERATED

- ☐ All Natural Fresh Young Turkeys (1,6)
- ☐ Brined Bone-In Half Turkey Breast (6)
- ☐ Butter Quarters (9)
- ☐ Cornbread Stuffing (5)
- ☐ Crate Free Spiral Sliced Uncured Hams (8)
- ☐ Four Cheese Scalloped Potatoes (4)
- ☐ Fresh Cranberry Orange Relish (10)
- ☐ Fresh Cranberry Sauce (10)
- ☐ Glatt Kosher Turkeys (1,6)

### SNACKS 'N SWEETS

- ☐ Chocolate Advent Calendars (13)
- ☐ Coins of the World (13)
- ☐ Nuts About Rosemary Mix (2)
- ☐ Stuffing Seasoned Kettle Chips (3)
- ☐ Thanksgiving Pie Chocolate Truffles (13)
- ☐ Turkey Trot Cookie Decorating Kit (12)

### WHAT ELSE?

- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

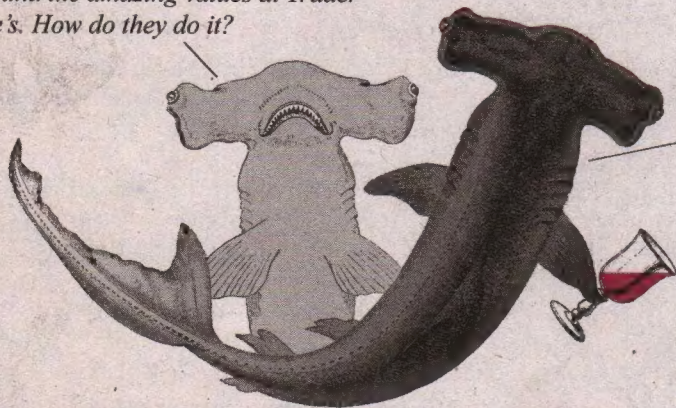


## Sparkling Cranberry Flavored Juice Blend

There's a certain romance in the idea of drinking cranberry juice at Thanksgiving, but pure cranberry juice provides a plethora of pucker. It's tremendously tart—too tart for many. Lucky for you, **Trader Joe's Sparkling Cranberry Flavored Juice Blend** maintains the cranberry mystique in a perfectly sweet-tart alternative. It begins with sparkling water—just enough to bring its tangy cranberry juice and sweet white grape concentrate base to life. Then, the addition of cranberry purée ups the cranberry ante, and a little lemon juice helps brighten the brew. (Don't worry, we didn't let the lemon overpower that classic, cranberry zing.) Bottom line? It's full of fizz and flavor—eminently drinkable, indeed... And since this bubbly isn't boozy, you can keep the refills coming!

We're selling each 750mL bottle for **\$2.99** (plus deposit or tax where required). Find it with our other sparkling juices—only for the holidays.

*I'm finding it hard to wrap my head around the amazing values at Trader Joe's. How do they do it?*



## Stuffing, As You Like It

Stuffing is arguably the most essential of side dishes at any Thanksgiving table, so we take it as seriously as you do. With that in mind, we offer two different **Trader Joe's Stuffing Mixes** to help ensure your stuffing is an affair to remember... We're talking more memorable than your uncle's awkward toast, your dog's grabbing the drumstick, and your sister's tryptophan-induced siesta combined! Both versions can be prepared stuffed in your bird, as an oven casserole, or on the stovetop—which scores major convenience points, as your oven is likely already stuffed with other stuff. Both versions require the addition of only butter and water. Both versions have very similar seasonings, including traditional poultry spices—such as oregano and sage—along with other familiar flavors, like chicken broth, onion, celery, garlic, and mushrooms. And finally, both versions are delicious as-is or augmented according to any family or regional traditions to which you adhere.

So what, then, differentiates this duo of **Mixes**? The contrast is in the croutons! While our classic **Cornbread Stuffing Mix** is made with lightly toasted white bread mixed with

cornbread croutons, our **Gluten Free Stuffing Mix** is crafted with croutons made from a variety of gluten free flours, including rice flour, brown rice flour, tapioca flour, and potato flour. We're selling each 12.4-ounce box of **Trader Joe's Cornbread**

**Stuffing Mix** for **\$3.99**, and each 12.4-ounce box of **Trader Joe's Gluten Free Stuffing Mix** for **\$5.99**. You'll find them both stuffed into our grocery aisle.

## Stop and Smell the Roses—and Sunflowers, and Chrysanthemums...

Whether you're designing your Thanksgiving table, or simply in the mood to surprise a loved one with a spontaneous token of affection, the Trader Joe's flower section is your one-stop shop! In addition to our standby **Bouquets**, we're also selling an array of cut florals that invoke the feeling of fall. Our seasonal rotation includes a selection of bright, blooming **Sunflowers**, dainty **Spray Roses**, and fetching **Chrysanthemums**, to name just a few. Mix and match flowers with **Seasonal Grasses** and other fun fall foliage to create your own homey, harvesttime arrangements.

Of course, this is just a small portion of what you can find in our stores every day. We work hand-in-hand with some of the top suppliers in the floral world to ensure that there'll always be something new and beautiful on hand, and that it'll be available for an unbeatable price. Because even with so many new varieties coming in and out, there are always two constants in the Trader Joe's flower section: quality and value. Stop by and see what's waiting for you!